Index to Volume 66

Author Index

Adamek, P. *See* T. Börjesson, 300
Adewusi, S. R. A. *See* B. A. Osuntogun, 87
Ahokas, H., and L. Naskali. NOTE: High-lysine barley screening with fluorometry and endoproteolytic assays, 135
Ait-Mouh, O. *See* P. Feillet, 26
Alani, S. R., M. E. Zabik, and M. A. Uebersax. NOTE: Dry roasted pinto bean (*Phaseolus vulgaris*) flour in quick breads, 348
Alary, R. *See* M.-F. Gautier, 535
Albers, L. *See* Y. Pomeranz, 536
Allan, R. E. *See* B. H. Hong, 369, 374
Alloncle, M., J. Lefebvre, G. Llamas, and J. L. Doublier. A rheological characterization of cereal starch-galactomannon mixtures, 90
Al-Mashhadi, A., M. Naeem, and I. Bashour. Effect of fertilization on yield and quality of irrigated Yecora Rojo wheat grown in Saudi Arabia, I
Anderson, R. A. *See* A. J. Peplinski, 117
Aoe, S., M. Nakaoka, K. Ido, Y. Tamai, F. Ohta, and Y. Ayano. Availability of dietary fiber in extruded wheat bran and apparent digestibility in rats of coexisting nutrients, 252
Atkins, T. D. *See* D. W. Baruch, 56, 59
Autran, J.-C. *See* T. Dachkevitch, 448
Ayano, Y. *See* S. Aoe, 252

Badshah Khattak, A., and C. F. Klopfenstein. Effects of gamma irradiation on the nutritional quality of grain and legumes. I. Stability of niacin, thiamin, and riboflavin, 169
——— and ———. Effect of gamma irradiation on the nutritional quality of grains and legumes. II. Changes in amino acid profiles and available lysine, 171
Barbeau, W. E. *See* J. M. Johnson, 155
Baruch, D. W., and T. D. Atkins. The Wheat Research Institute Chomper, an instrument that measures crumb flexibility, 56
——— and ———. Using the Wheat Research Institute Chomper to assess crumb flexibility of staling bread, 59
Bashour, I. *See* A. Al-Mashhadi, I
Bean, M. M. *See* D. W. Irving, 471
Belitz, H.-D. *See* H. Wieser, 38
Benedito de Barber, C., J. A. Prieto, and C. Collar. Reversed-phase high-performance liquid chromatography analysis of changes in free amino acids during wheat bread dough fermentation, 283
Bern, C. J. *See* D. D. Metzger, 247
Betschart, A. A. *See* T. S. Kahlon, 103
Bettge, A., G. L. Rubenthaler, and Y. Pomeranz. Air-aspirated wheat cleaning in grading and in separation by functional properties, 15
———, ———, and ———. Alveograph algorithms to predict functional properties of wheat in bread and cookie baking, 81
Bietz, J. A. *See* T. Burnouf, 121
Blake, T. K. *See* J. R. Bunker, 427
Börjesson, T., U. Stöllman, P. Adamek, and A. Kaspersson. Analysis of volatile compounds for detection of molds in stored cereals, 300
Bunker, J. R., R. H. Lockerman, C. F. McGuire, T. K. Blake, and R. E. Engel. Soil moisture effects on bread loaf quality and evaluation of gliadins with reversed-phase high-performance liquid chromatography, 427
Burnouf, T., and J. A. Bietz. Rapid purification of wheat glutenin for reversed-phase high-performance liquid chromatography: Comparison of dimethyl sulfoxide with traditional solvents, 121
Burrows, V. D. *See* P. J. Wood, 97
Bushuk, W. *See* A. Hussain, 353
———. *See* O. M. Lukow, 531
———. *See* P. K. W. Ng, 536
———. *See* M. G. Scanlon, 112, 439
———. *See* C. K. Wadhawan, 456, 461
Butterfield, R. O. *See* L. L. Navickis, 350

Carr, M. E., and R. L. Cunningham. Glycol glucosides from starch by continuous twin-screw extruder processing, 238
Castell-Perez, M. E. *See* J. F. Steffe, 65
Cavins, J. F. *See* H. L. Wang, 359
Chen, C., Y. P. Chiang, and Y. Pomeranz. Image analysis and characterization of cereal grains with a laser range finder and camera contour extractor, 466
Chen, X. *See* Z. Czuchajowska, 196
Chiang, Y. P. *See* C. Chen, 466
Chow, F. I. *See* T. S. Kahlon, 103
Chung, O. K. *See* K. L. Rho, 276
Collar, C. *See* C. Benedito de Barber, 283
Corder, A. M., and R. J. Henry. Carbohydrate-degrading enzymes in germinating wheat, 435
Cote, G. L. *See* J. M. Gould, 213
Craig, S. A. S., C. C. Maningat, P. A. Seib, and R. C. Hoseney. Starch paste clarity, 173
Cunningham, R. L. *See* M. E. Carr, 238
Curioni, A., A. Del Belin Peruffo, and N. E. Pogna. NOTE: Electro-endosmotic preparative electrophoresis as a one-step method for purification of high molecular weight subunits of wheat glutenin, 133
Czuchajowska, Z., X. Chen, J. Harris, and Y. Pomeranz. Moisture exchange determined by a conductance meter in single kernels of corn blends, 196
——— and Y. Pomeranz. Changes in maturing wheat as determined by near-infrared reflectance spectroscopy, 432
——— and ———. Differential scanning calorimetry, water activity, and moisture contents in crumb center and near-crust zones of bread during storage, 305
———, ———, and H. C. Jeffers. Water activity and moisture content of dough and bread, 128

Dabney, S. M. *See* K. J. Mundy, 42
Dachkevitch, T., and J.-C. Autran. Prediction of baking quality of bread wheats in breeding programs by size-exclusion high-performance liquid chromatography, 448
Dal Belin Peruffo, A. *See* A. Curioni, 133
Davis, A. B. *See* C. S. Lai, 217, 220, 224
Davis, E. A. *See* C. A. LePage, 33
Deffenbaugh, L. B., and C. E. Walker. Comparison of starch pasting properties in the Brabender Viscoamylograph and the Rapid Visco-Analyzer, 493
De Geest, C. *See* J. A. Delcour, 107
Delcour, J. A., S. Vanhamel, and C. De Geest. Physico-chemical and functional properties of rye nonstarch polysaccharides. I. Colorimetric analysis of pentosans and their relative monosaccharide compositions in fractionated (milled) rye products, 107
Dexter, L. B. *See* J. M. Gould, 201
Diekman, M. A. *See* S. L. Martin, 139
Doublier, J. L. *See* M. Alloncle, 90
Durkee, W. R. *See* G. S. Ranhotra, 94
Dyck, P. L. *See* O. M. Lukow, 531

Eckhoff, S. R., and M. R. Okos. Diffusion of gaseous sulfur dioxide into corn grain, 30
El-Shirbeeny, A., and R. Mitkees. The use of gamma irradiation for inducing high-protein rice, 79
Engel, R. E. *See* J. R. Bunker, 427

Fahey, G. C., Jr. *See* J. M. Gould, 201
Faubion, J. W. *See* J. W. Lawton, 519
Fedec, P. *See* P. J. Wood, 97
Feillet, P., Ait-Mouh, O., Kobrehel, K., and Autran, J.-C. The role of low molecular weight glutenin proteins in the determination of cooking quality of pasta products: An overview, 26
Feng, Y., and C. E. McDonald. Comparison of flavonoids in bran of four classes of wheat, 516
Finney, K. F. Note: A five-gram mixograph to determine and predict functional properties of wheat flours, 527
Finney, P. L., and C. S. Gaines. Reduced variance in the sugar-snap cookie baking method using a cylinder and plunger to produce a more

uniform dough, 405
———. *See* C. S. Gaines, 73
———. *See* L. May, 378
———. *See* M. E. Sorrells, 407
Fondroy, E. B., P. J. White, and K. J. Prusa. Physical and sensory evaluation of lean white cakes containing substituted fluffy cellulose, 402
Friday, D., J. Tuite, and R. Stroshine. Effect of hybrid and physical damage on mold development and carbon dioxide production during storage of high-moisture shelled corn, 422
Frohberg, R. *See* K. Khan, 397
Frølich, W. *See* B. F. Harland, 357
Fujio, Y., and J.-K. Lim. Correlation between the glass-transition point and color change of heat-treated gluten, 268
Fulcher, R. D. *See* D. W. Irving, 471

Gaines, C. S., and P. L. Finney. Effects of selected commercial enzymes on cookie spread and cookie dough consistency, 73
———. *See* P. L. Finney, 405
Gardner, J. D. *See* G. S. Ranhotra, 94
Gautier, M. F., R. Alary, K. Kobrehel, and P. Joudrier. Communication to the editor: Chloroform/methanol-soluble proteins are the main components of *Triticum durum* sulfur-rich glutenin fractions, 535
Gelroth, J. A. *See* G. S. Ranhotra, 19, 94
Gibson, S. M., and G. Strauss. An assay of molecular mobility in solid corn meal by front-face fluorescence anisotropy, 310
Godber, J. S. *See* K. J. Mundy, 42
Gordon, J. *See* C. A. LePage, 33
Gould, J. M., B. K. Jasberg, and G. L. Cote. Structure-function relationships of alkaline peroxide-treated lignocellulose from wheat straw, 213
———, ———, L. B. Dexter, J. T. Hsu, S. M. Lewis, and G. C. Fahey, Jr. High-fiber, noncaloric flour substitute for baked foods. Properties of alkaline peroxide-treated lignocellulose, 201
———. *See* B. K. Jasberg, 205, 209
Grosch, W. *See* M. C. Kühn, 149
Guetzlaff, J. *See* C. S. Lai, 69

Handel, K. A. *See* B. A. Marchylo, 186
Hanna, M. A. *See* N. Sharma, 483
Hansen, L. M., C. S. Setser, and J. V. Paukstelis. Investigations of sugar-starch interactions using carbon-13 nuclear magnetic resonance. I. Sucrose, 411
Haridas Rao, P., K. Leelavathi, and S. R. Shurpalekar. Effect of damaged starch on the chapati-making quality of whole wheat flour, 329
Harland, B. F., and W. Frølich. NOTE: Effects of phytase from three yeasts on phytate reduction in Norwegian whole wheat flour, 357
Harris, C. H. *See* J. M. Johnson, 155, 158
Harris, J. *See* Z. Czuchajowska, 196
Heinonen, M., V. Ollilainen, E. Linkola, P. Varo, and P. Koivistoinen. Carotenoids and retinoids in Finnish foods: Cereal and bakery products, 270
Henry, R. J., and H. S. Saini. Characterization of cereal sugars and oligosaccharides, 362
———. *See* A. M. Corder, 435
———. *See* H. S. Saini, 11
Hizukuri, S. *See* C. Takeda, 22
Ho, C.-T. *See* M. T. Izzo, 47
Hong, B. H., G. L. Rubenthaler, and R. E. Allan. Wheat pentosans. I. Cultivar variation and relationship to kernel hardness, 369
———, ———, and ———. Wheat pentosans. II. Estimating kernel hardness and pentosans in water extracts by near-infrared reflectance, 374
Hoseney, R. C. *See* C. S. Lai, 69, 217, 220, 224
———. *See* S. A. S. Craig, 173
———. *See* D. E. Rogers, 3, 6
———. *See* J. Y. Wu, 182
Hsu, J. T. *See* J. M. Gould, 201
Hsu, K. H. *See* D. D. Metzger, 247
Huckle, L. *See* K. Khan, 397
Hudson, C. A. *See* T. S. Kahlon, 103
Huebner, F. R. Assessment of potential breadmaking quality of hard spring wheats by high-performance liquid chromatography of gliadins—Year two, 333
Hunshal, C. S. *See* S. K. Thimmaiah, 525
Hurburgh, C. R., Jr. *See* S. G. Schmitt, 165
Hussain, A., M. G. Scanlon, B. O. Juliano, and W. Bushuk. NOTE: Discrimination of rice cultivars by polyacrylamide gel electrophoresis and high-performance liquid chromatography, 353

Ido, K. *See* S. Aoe, 252
Irving, D. W., R. D. Fulcher, M. M. Bean, and R. M. Saunders. Differentiation of wheat based on fluorescence, hardness, and protein, 471
Izzo, M. T., and C. T. Ho. Protein-lipid interaction during single-screw extrusion of zein and corn oil, 47

Jackson, D. S., R. D. Waniska, and L. W. Rooney. Differential water solubility of corn and sorghum starches as characterized by high-performance size-exclusion chromatography, 228
Jasberg, B. K., J. M. Gould, and K. Warner. High-fiber, noncaloric flour substitute for baked foods. Alkaline peroxide-treated lignocellulose in chocolate cake, 209
———, ———, ———, and L. L. Navickis. High-fiber, noncaloric flour substitute for baked foods. Effects of alkaline peroxide-treated lignocellulose on dough properties, 205
———. *See* J. M. Gould, 201, 213
Jeffers, H. C. *See* Z. Czuchajowska, 128
Johnson, J. M., and C. H. Harris. Effects of acidulants in controlling browning in cakes prepared with 100% high-fructose corn syrup or sucrose, 158
———, ———, and W. E. Barbeau. Effects of high-fructose corn syrup replacement for sucrose on browning, starch gelatinization, and sensory characteristics of cakes, 155
Johnson, W. J. *See* P. K. W. Ng, 536
Joudrier, P. *See* M.-F. Gautier, 535
Juliano, B. O. *See* A. Hussain, 353

Kadan, R. S., and G. M. Ziegler, Jr. Role of ingredients in the texture of a flanlike food, 161
Kahlon, T. S., F. I. Chow, C. A. Hudson, F. T. Lindgren, and A. A. Betschart. Influence of wheat bran particle size on vitamins A and E and cholesterol in rats, 103
Kallio, H. *See* R. Linko, 478
Kasperson, A. *See* T. Börjesson, 300
Kawashima, K. *See* P. Siriacha, 445
Kawasugi, S. *See* P. Siriacha, 445
Khan, K., R. Frohberg, T. Olson, and L. Huckle. Inheritance of gluten protein components of high-protein hard red spring wheat lines derived from *Triticum turgidum* var. *dicoccoides*, 397
———, G. Tamminga, and O. Lukow. The effect of wheat flour proteins on mixing and baking—Correlations with protein fractions and high molecular weight glutenin subunit composition by gel electrophoresis, 391
Kimura, S. *See* H. Takahashi, 337
Klopfenstein, C. F. *See* A. Badshah Khattak, 169, 171
Kobrehel, K. *See* P. Feillet, 26
———. *See* M.-F. Gautier, 535
Koivistoinen, P. *See* M. Heinonen, 270
Kühn, M. C., and W. Grosch. Baking functionality of reconstituted rye flours having different nonstarchy polysaccharide and starch contents, 149
Kumpulainen, J. *See* M. Saastamoinen, 296
Kwolek, W. F. *See* A. J. Peplinski, 117

Laakso, P. *See* R. Linko, 478
Lai, C. S., A. B. Davis, and R. C. Hoseney. Production of whole wheat bread with good loaf volume, 224
———, J. Guetzlaff, and R. C. Hoseney. Role of sodium bicarbonate and trapped air in extrusion, 69
———, R. C. Hoseney, and A. B. Davis. Effects of wheat bran in breadmaking, 217
———, ———, and ———. Functional effects of shorts in breadmaking, 220
Lai, F. S. *See* I. Zayas, 233
Lapveteläinen, A. *See* R. Linko, 478
Lawton, J. W., and J. M. Faubion. Measuring kernel hardness using the tangential abrasive dehulling device, 519
Leelavathi, K. *See* P. Haridas Rao, 329
Lefebvre, J. *See* M. Alloncle, 90
Lehrfeld, J. High-performance liquid chromatography analysis of phytic acid on a pH-stable, macroporous polymer column, 510
LePage, C. A., J. Gordon, and E. A. Davis. Physical analysis of isolated gluten model systems heated in an experimental conventional-microwave oven, 33
Lewis, S. M. *See* J. M. Gould, 201
Li, Y. Z., and E. S. Posner. Determination of wheat pilling potential and its influence on flour quality deterioration rate, 365
——— and ———. An experimental milling technique for various flour extraction levels, 324
Lim, J.-K. *See* Y. Fujio, 268
Lin, C. S. *See* J. F. Zayas, 51, 263

Lindgren, F. T. *See* T. S. Kahlon, 103
Linko, R., A. Lapveteläinen, P. Laakso, and H. Kallio. Protein composition of a high-protein barley flour and barley grain, 478
Linkola, E. *See* M. Heinonen, 270
Liu, K., and P. Markakis. An improved colorimetric method for determining antitryptic activity in soybean products, 415
Llamas, G. *See* M. Alloncle, 90
Lockerman, R. H. *See* J. R. Bunker, 427
Lookhart, G. L., M. Menkovska, and Y. Pomeranz. Polyacrylamide gel electrophoresis and high-performance liquid chromatography patterns of gliadins from wheat sections and milled and air-classified fractions, 256
———. *See* Y. Pomeranz, 536
Lorimer, N. L. *See* S. M. Silaula, 486
Lukow, O. M., P. L. Dyck, and W. Bushuk. Note: Possible linkage of falling number value with gliadin proteins in wheats with genes for improved sprouting release, 531
———. *See* K. Khan, 391

Manabe, M. *See* H. Takahashi, 337
Maningat, C. C. *See* S. A. S. Craig, 173
———. *See* S. Takahashi, 499
Marchylo, B. A., K. A. Handel, and V. J. Mellish. Fast horizontal sodium dodecyl sulfate gradient polyacrylamide gel electrophoresis for rapid wheat cultivar identification and analysis of high molecular weight glutenin subunits, 186
Markakis, P. *See* K. Liu, 415
Marshall, W. E. *See* F. L. Normand, 317
Martin, S. L., J. Tuite, and M. A. Diekman. Inhibition radioimmunoassay for *Aspergillus repens* compared with other indices of fungal growth in stored corn, 139
Matsuura, S. *See* H. Takahashi, 337
May, L., D. A. Van Sanford, and P. L. Finney. Soft wheat milling and baking quality in a soft red winter × hard red winter wheat population, 378
Mbuvi, S. *See* C. L. Weller, 273
McDonald, C. E. *See* Y. Feng, 516
McGuire, C. F. *See* J. R. Bunker, 427
Mellish, V. J. *See* B. A. Marchylo, 186
Menkovska, M. *See* G. L. Lookhart, 256
Metzger, D. D., K. H. Hsu, K. E. Ziegler, and C. J. Bern. Effect of moisture content on popcorn popping volume for oil and hot-air popping, 247
Mitkees, R. *See* A. El-Shirbeeny, 79
Mundy, K. J., J. S. Godber, S. M. Dabney, and R. Rao. Processing characteristics of long-grain rice grown under sprinkler or flood irrigation, 42

Naeem, M. *See* A. Al-Mashhadi, 1
Nakaoka, M. *See* S. Aoe, 252
Naskali, L. *See* H. Ahokas, 135
Navickis, L. L. Rheological changes of fortified wheat and corn flour doughs with mixing time, 321
———, R. O. Butterfield, and T. C. Nelsen. NOTE: A modified electronic torsion sensor for a 10-gram mixograph with computerized data acquisition and analysis, 350
———. *See* B. K. Jasberg, 205
Nelsen, T. C. *See* L. L. Navickis, 350
Ng, P. K. W., E. Slominski, W. J. Johnson, and W. Bushuk. Communication to the editor: A new perspective on glutenin structure based on fractionation by free-flow preparative isoelectric focusing, 536
Normand, F. L., and W. E. Marshall. Differential scanning calorimetry of whole grain milled rice and milled rice flour, 317
Nummela, S. *See* M. Saastamoinen, 296
Nwasike, C. C. *See* B. A. Osuntogun, 87

Obizoba, I. C. The nutritive value of mixtures of two varieties of bambarra groundnut and sorghum, 249
Ogundiwin, J. O. *See* B. A. Osuntogun, 87
Ohta, F. *See* S. Aoe, 252
Okos, M. R. *See* S. R. Eckhoff, 30
Ollilainen, V. *See* M. Heinonen, 270
Olson, T. *See* K. Khan, 397
Osuntogun, B. A., S. R. A. Adewusi, J. O. Ogundiwin, and C. C. Nwasike. Effect of cultivar, steeping, and malting on tannin, total polyphenol, and cyanide content of Nigerian sorghum, 87

Paterson, A. H. *See* M. E. Sorrells, 407
Paukstelis, J. V. *See* L. M. Hansen, 411
Paulsen, M. R. *See* A. J. Peplinski, 117
———. *See* C. L. Weller, 273
Peplinski, A. J., M. R. Paulsen, R. A. Anderson, and W. F. Kwolek. Physical, chemical, and dry-milling characteristics of corn hybrids from various genotypes, 117
Pogna, N. E. *See* A. Curioni, 133
Pomeranz, Y., G. L. Lookhart, G. L. Rubenthaler, and L. Albers. Note: Changes in gliadin proteins during cooking making, 536
———. *See* A. Bettge, 15, 81
———. *See* C. Chen, 466
———. *See* Z. Czuchajowska, 128, 196, 305, 432
———. *See* G. L. Lookhart, 256
———. *See* D. Sievert, 342
———. *See* I. Zayas, 233
Posner, E. S. *See* Y. Z. Li, 324, 365
Powers, J. R. *See* H. Toyokawa, 382, 387
Preston, K. R. Effects of neutral salts of the lyotropic series on the physical dough properties of a Canadian red spring wheat flour, 145
Prieto, J. A. *See* C. Benedito de Barber, 283
Prusa, K. J. *See* E. B. Fondroy, 402

Ranhotra, G. S., and J. A. Gelroth. Lipidemic responses in rats fed biscuits made with fish oil, 19
———, ———, R. D. Reeves, M. K. Rudd, W. R. Durkee, and J. D. Gardner. Short-term lipidemic responses in otherwise healthy hypercholesterolemic men consuming foods high in soluble fiber, 94
Rao, R. *See* K. J. Mundy, 42
Reeves, R. D. *See* G. S. Ranhotra, 94
Reiss, J. Influence of alkylresorcinols from rye and related compounds on the growth of foodborne molds, 491
Rho, K. L., O. K. Chung, and P. A. Seib. Noodles VIII. The effect of wheat flour lipids, gluten, and several starches and surfactants on the quality of oriental dry noodles, 276
Richardson, S. J. NOTE: Contribution of proton exchange to the oxygen-17 nuclear magnetic resonance transverse relaxation rate in water and starch-water systems, 244
Rogers, D. E., and R. C. Hoseney. Effects of fermentation in saltine cracker production, 6
——— and ———. A fractionation and reconstitution method for saltine cracker flours, 3
Rooney, L. W. *See* D. S. Jackson, 228
Rose, K. J. *See* J. F. Steffe, 65
Rubenthaler, G. L. *See* A. Bettge, 15, 81
———. *See* B. H. Hong, 369, 374
———. *See* Y. Pomeranz, 536
———. *See* H. Toyokawa, 382, 387
Rudd, M. K. *See* G. S. Ranhotra, 94

Saastamoinen, M., J. Kumpulainen, and S. Nummela. Genetic and environmental variation in oil content and fatty acid composition of oats, 296
Saini, H. S., and R. J. Henry. Fractionation and evaluation of triticale pentosans: Comparison with wheat and rye, 11
———. *See* R. J. Henry, 362
Saito, M. *See* P. Siriacha, 445
Sapirstein, H. D. *See* M. G. Scanlon, 112, 439
Saunders, R. M. *See* D. W. Irving, 471
Scanlon, M. G., H. D. Sapirstein, and W. Bushuk. Computerized wheat varietal identification by high-performance liquid chromatography, 439
———, ———, and ———. Evaluation of the precision of high-performance liquid chromatography for wheat cultivar identification, 112
———. *See* A. Hussain, 353
Schanus, E. G. *See* H. Toyokawa, 382, 387
Schmitt, S. G., and C. R. Hurburgh, Jr. Distribution and measurement of aflatoxin in 1983 Iowa corn, 165
Schwartz, P. B., V. L. Youngs, and D. R. Shelton. Isolation and characterization of lignin from hard red spring wheat bran, 289
Seguchi, M., and Y. Yamada. Study of proteins extracted from the surface of wheat starch granules with sodium dodecyl sulfate, 193
Seib, P. A. *See* S. A. S. Craig, 173
———. *See* K. L. Rho, 276
———. *See* S. Takahashi, 499
Seilmeier, W. *See* H. Wieser, 38
Setser, C. S. *See* L. M. Hansen, 411
Sharma, N., and M. A. Hanna. A microwave oven procedure for soybean moisture content determination, 483
Shelton, D. R. *See* P. B. Schwartz, 289
Shurpalekar, S. R. *See* P. Haridas Rao, 329
Sievert, D., and Y. Pomeranz. Enzyme-resistant starch. I. Characterization and evaluation by enzymatic, thermoanalytical, and microscopic methods, 342

Silaula, S. M., N. L. Lorimer, M. E. Zabik, and M. A. Uebersax. Rheological and sensory characteristics of bread flour and whole wheat flour doughs and breads containing dry-roasted air-classified pinto and navy bean high-protein fractions, 486
Siriacha, P., K. Kawashima, S. Kawasugi, M. Saito, and P. Tonboon-Ek. Postharvest contamination of Thai corn with *Aspergillus flavus*, 445
Slominski, E. *See* P. D. W. Ng, 536
Sorrells, M. E., A. H. Paterson, and P. L. Finney. Milling and baking quality of soft white wheat genotypes subjected to preharvest sprouting, 407
Steffe, J. F., M. E. Castell-Perez, K. J. Rose, and M. E. Zabik. NOTE: Rapid testing method for characterizing the rheological behavior of gelatinizing corn starch slurries, 65
Stöllman, U. *See* T. Börjesson, 300
Strauss, G. *See* S. M. Gibson, 310
Stroshine, R. *See* D. Friday, 422

Takahashi, H., H. Yazaki, M. Manabe, S. Matsuura, and S. Kimura. Distribution of aflatoxin, citrinin, and invading fungal mycelium in rice kernels inoculated with *Aspergillus flavus* and *Penicillium citrinum*, 337
Takahashi, S., C. C. Maningat, and P. A. Seib. Acetylated and hydroxypropylated wheat starch: Paste and gel properties compared with modified maize and tapioca starches, 499
Takeda, C., Y. Takeda, and S. Hizukuri. Structure of amylomaize amylose, 22
Takeda, Y. *See* C. Takeda, 22
Tamai, Y. *See* S. Aoe, 252
Tamminga, G. *See* K. Khan, 391
Thimmaiah, S. K., D. P. Viswanath, B. S. Vyakarnahal, and C. S. Hunshal. Note: Effect of salinity on yield, seed quality, and biochemical characteristics in *Setaria italica* L., 525
Tipton, R. C. *See* M. E. Zabik, 313
Tonboon-Ek, P. *See* P. Siriacha, 445
Toyokawa, H., G. L. Rubenthaler, J. R. Powers, and E. G. Schanus. Japanese noodle qualities. I. Flour components, 382
——, ——, ——, and ——. Japanese noodle qualities. II. Starch components, 387
Tuite, J. *See* D. Friday, 422
——. *See* S. L. Martin, 139

Uebersax, M. A. *See* S. R. Alani, 348
——. *See* S. M. Silaula, 486

Vanhamel, S. *See* J. A. Delcour, 107
Van Sanford, D. A. *See* L. May, 378
Varo, P. *See* M. Heinonen, 270
Viswanath, D. P. *See* S. K. Thimmaiah, 525
Vyakarnahal, B. S. *See* S. K. Thimmaiah, 525

Wadhawan, C. K., and W. Bushuk. Studies on vitality of commercial gluten. I. Physical, chemical, and technological characteristics, 456
—— and ——. Studies on vitality of commercial gluten. II. Solubility fractionation, electrophoresis, and fluorescence results, 461
Walker, C. E. *See* L. B. Deffenbaugh, 493

Wang, H. L., and J. F. Cavins. Yield and amino acid composition of fractions obtained during tofu production, 359
Waniska, R. D. *See* D. S. Jackson, 228
Warner, K. *See* B. K. Jasberg, 205, 209
Weisz, J. *See* P. J. Wood, 97
Weller, C. L., M. R. Paulsen, and S. Mbuvi. Germ weight, germ oil content, and estimated oil yield for wet-milled yellow dent corn as affected by moisture content at harvest and temperature of drying air, 273
White, P. J. *See* E. B. Fondroy, 402
Wieser, H., W. Seilrneier, and H.-D. Belitz. Reversed-phase high-performance liquid chromatography of ethanol-soluble and ethanol-insoluble reduced glutenin fractions, 38
Wood, P. J., J. Weisz, P. Fedec, and V. D. Burrows. Large-scale preparation and properties of oat fractions enriched in (1→3)(1→4)-β-D-glucan, 97
Wu, J. Y., and R. C. Hoseney. Rheological changes in cracker sponges during an 18-hour fermentation, 182
Wu, Y. V. Protein-rich residue from ethanolic fermentation of high-lysine, dent, waxy, and white corn varieties, 506

Yamada, Y. *See* M. Seguchi, 193
Yazaki, H. *See* H. Takahashi, 337
Youngs, V. L. *See* P. B. Schwartz, 289

Zabik, M. E., and R. C. Tipton. Pie crust quality: Influence of use of fractionated and reconstituted soft wheat flour of varied protein content, 313
——. *See* S. R. Alani, 348
——. *See* S. M. Silaula, 486
——. *See* J. F. Steffe, 65
Zayas, J. F., and C. S. Lin. Emulsifying properties of corn germ proteins, 263
—— and ——. Water retention of two types of hexane-defatted corn germ proteins and soy protein flour, 51
——, Y. Pomeranz, and F. S. Lai. Discrimination of wheat and nonwheat components in grain samples by image analysis, 233
Ziegler, G. M., Jr. *See* R. S. Kadan, 161
Ziegler, K. E. *See* D. D. Metzger, 247

Subject Index

Acidulants, as control in browning of cakes prepared with high-fructose corn syrup (Johnson and Harris), 158
Aflatoxin
  and citrinin, distribution in rice kernels (Takahashi et al), 337
  contamination of Thai corn (Siriacha et al), 445
  measurement and distribution of, in corn (Schmitt and Hurburgh), 165
Amino acids
  analysis of fractions from tofu production (Wang and Cavins), 359
  of protein fractions in high-protein barley flour and barley grain (Linko et al), 478
  RP-HPLC analysis of (Benedito de Barber et al), 283
Amylomaize, molecular structure of amylose (Takeda et al), 22
Amylose, molecular structure, from amylomaize (Takeda et al), 22

Bakery products, carotenoids, retinoids, and vitamin A in (Heinonen et al), 270
Baking
  high-fiber food ingredients treated to improve properties (Jasberg et al), 205, 209
  quality of soft white wheat genotypes subjected to preharvest sprouting (Sorrells et al), 407
  quality prediction by SE-HPLC (Dachkevitch and Autran), 448
  quality traits in population derived from hard red winter × soft red winter wheat cross (May et al), 378
  of sugar-snap, using cylinder and plunger for more uniform dough (Finney and Gaines), 405
  treatment of high-fiber food ingredients to improve properties (Gould et al), 201, 213
  of *Triticum turgidum dicoccoides*-derived high-protein lines (Khan et al), 397
Barley
  protein composition of high-protein flour and grain (Linko et al), 478
  screening for high-lysine variants (Ahokas and Naskali), 135
Bran
  flavonoids in four classes (Feng and McDonald), 516
  fluffy cellulose from oats in lean white cakes (Fondroy et al), 402
Bread and breadmaking
  bread crumb, differential scanning calorimetry, water activity, and moisture contents in (Czuchajowska and Pomeranz), 305
  crumb flexibility, instrument to measure (Baruch and Atkins), 56, 59
  determination of quality by RP-HPLC (Huebner), 333

effect of shorts (Lai et al), 220
effects of wheat bran (Lai et al), 217
functional properties of wheat in, alveograph algorithms for prediction (Bettge et al), 81
HMW glutenin subunits and breadmaking potential (Khan et al), 391
moisture content and water activity of (Czuchajowska et al), 128
paper studies of functionality of flour in breadmaking (Kühn and Grosch), 149
quick bread, with pinto bean flour (Alani et al), 348
rheological and sensory characteristics of doughs and bread with pinto and navy bean high-protein fractions (Silaula et al), 486
soil moisture effects on quality (Bunker et al), 427
whole wheat bread (Lai et al), 224

Cakes
high-fructose corn syrup as replacement for sucrose in (Johnson et al), 155
lean white, fluffy cellulose from oats in (Fondroy et al), 402
prepared with high-fructose corn syrup, control of browning in (Johnson and Harris), 158
use of high-fiber flour substitutes in (Jasberg et al), 209
Carbohydrates, degrading enzymes in germinating wheat (Corder and Henry), 435
Cellulose, from oats in lean white cakes (Fondroy et al), 402
Cereal
carotenoids and vitamin in Finnish (Heinonen et al), 270
mold detection in stored, analysis of volatile compounds (Børjesson et al), 300
Cereal grains, image analysis and characterization of, laser range finder and camera contour extractor for (Chen et al), 466
Chapati, making quality of wheat flour, effect of damaged starch (Haridas Rao et al), 329
Cholesterol, wheat bran particle size influence on cholesterol and bioavailability of vitamins A and E in rats (Kahlon et al), 103
Chromatography, RP-HPLC of glutenin (Burnouf and Bietz), 121
Cookies
changes in gliadin proteins while making (Pomeranz et al), 532
effects of selected commercial enzymes on spread and dough consistency (Gaines and Finney), 73
functional properties of wheat in, alveograph algorithms for prediction (Bettge et al), 81
sugar-snap cookie baking method using cylinder and plunger for more uniform dough (Finney and Gaines), 405
Corn
aflatoxin development in (Schmitt and Hurburgh), 165
blends, moisture in single kernels (Czuchajowska et al), 196
breakage susceptibility, density, hardness, and stress cracked kernels from hybrids of various genotypes (Peplinski et al), 117
effect of hybrid and damage on deterioration (Friday et al), 422
fungal growth measures of (Martin et al), 139
germ proteins, emulsifying properties of (Zayas and Lin), 263
harvest moisture and drying temperature effects on germ weight, germ oil content, and estimated oil yield (Weller et al), 273
protein water retention (Zayas and Lin), 51
rheology of slurries (Steffe et al), 65
starch, water-solubility properties (Jackson et al), 228
sulfur dioxide diffusion into kernels (Eckhoff and Okos), 30
Thai, postharvest contamination of (Siriacha et al), 445
thanolic fermentation of, protein-rich residue from (Wu), 506
Corn meal, mobility changes during extrusion cooking (Gibson and Strauss), 310
Crackers
effect of indigenous proteolytic enzyme on dough rheology (Wu and Hoseney), 182
saltine
fractionation and reconstitution method for flours (Rogers and Hoseney), 3
production (Rogers and Hoseney), 6

Differential scanning calorimetry
of enzyme-resistant starch (Sievert and Pomeranz), 342
of milled rice kernels and flour (Normand and Marshall), 317
Dough
cookie, effects of selected commercial enzymes on spread and consistency (Gaines and Finney), 73
mixograph properties of flour doughs containing high levels of fiber ingredients (Jasberg et al), 205
moisture content and water activity of (Czuchajowska et al), 128
neutral salt effect on physical dough properties (Preston), 144
of sugar-snap cookies (Finney and Gaines), 405
textural characteristics, effect of damaged starch (Haridas Rao et al), 329
from wheat/corn flour blends, effect of mixing times on rheological properties (Navickis), 321
wheat flour, free amino acid determination (Benedito de Barber et al), 283
Drying, of hybrid corn, effect on dry-milling and chemical and physical characteristics of (Peplinski et al), 117

Electrophoresis
electroendosmotic preparative, for protein purification (Curioni et al), 133
of gliadins and glutenins of *Triticum turgidum dicoccoides*-derived high-protein lines (Khan et al), 397
SDS-PAGE
of barley fractions in high-protein barley flour and barley grain (Linko et al), 478
of glutenin subunits (Khan et al), 391
of wheat gliadins to determine sprouting resistance (Lukow et al), 531
of wheat proteins for rapid cultivar identification and analysis of HMW glutenin subunits (Marchylo et al), 186
Emulsification, properties of corn germ proteins (Zayas and Lin), 263
Enzymes
carbohydrate-degrading in germinating wheat (Corder and Henry), 435
commercial enzyme effect on cookie spread and dough consistency (Gaines and Finney), 73
proteolytic, effect on cracker dough rheology (Wu and Hoseney), 182
Ethanol, fermentation of high-lysine, dent, waxy, and white corn (Wu), 506
Extrusion
glycol glucosides from starch (Carr and Cunningham), 238
role of sodium bicarbonate and air (Lai et al), 69
Extrusion cooking
mobility changes during (Gibson and Strauss), 310
of wheat bran, degree of extrusion process (Aoe et al), 252
zein and corn oil mixtures, protein-lipid interaction (Izzo and Ho), 47

Fatty acids, effect of variety and growing temperature in oats, correlations (Saastamoinen et al), 296
Fermentation, effects on saltine crackers (Rogers and Hoseney), 6
Fertilization, effect on yield and quality of Yecora Rojo wheat, in Arabia (Al-Mashhadi et al), 1
Fiber
alkaline peroxide treatment of high-fiber food ingredients to improve properties (Gould et al), 201, 213
dietary
availability in extruded wheat bran and nutrient digestibilities (Aoe et al), 252
wheat bran particle size influence on cholesterol and bioavailability of vitamins A and E in rats (Kahlon et al), 103
oat, fluffy cellulose in lean white cakes (Fondroy et al), 402
preparation of wheat bran lignin isolate (Schwarz et al), 289
soluble, lipidemic responses in men consuming (Ranhotra et al), 94
treatment of high-fiber food ingredients with alkaline peroxide to improve properties (Jasberg et al), 205, 209
Fish oil biscuits, lipidemic responses in rats fed (Ranhotra and Gelroth), 19
Flans, texture affected by various ingredients (Kadan and Ziegler), 161
Flavonoids, in four wheat classes (Feng and McDonald), 516
Flour
in baked foods, enhancing properties of high-fiber additives for (Jasberg et al), 205, 209
enhancing properties of high-fiber additives for baked foods (Gould et al), 201, 213
extraction from wheat, experimental batch-type technique for (Li and Posner), 324
functionality in pie crust (Zabik and Tipton), 313
influence on Japanese noodle quality (Toyokawa et al), 382
measurement of pasting properties of (Deffenbaugh and Walker), 493
neutral salt effect on physical dough properties of (Preston), 144
quality deterioration rate influence by milling (Li and Posner), 365
reconstituted, used as substrate for experiments (Kühn and Grosch), 149
saltine cracker quality determination (Rogers and Hoseney), 3
wheat
fluorescence, hardness, and protein analysis (Irving et al), 471
mixograph to determine and predict functional properties of bread wheat flours (Finney), 527
Fractionation
of barley protein, according to solubility (Linko et al), 478
of 44 HRS wheat flours (Khan et al), 391

Gelatinization, rheology of slurries (Steffe et al), 65
Gliadins
anti-baking quality fraction found by RP-HPLC (Huebner), 333
association with sprouting resistance in wheat (Lukow et al), 531
extracted by constant weight and constant protein content analyzed by PAGE and HPLC (Lookhart et al), 256
RP-HPLC for evaluation (Bunker et al), 427
β-Glucan, large-scale preparation and properties of oat fractions (Wood et al), 97
Gluten
physical properties of isolated model systems, heating by conventional and microwave methods (LePage et al), 33
vitality of commercial
physical, chemical, and technological characteristics (Wadhawan and Bushuk), 456
solubility, electrophoresis, and fluorescence properties (Wadhawan and Bushuk), 461
wheat, color change of heat-treated (Fujio and Lim), 268
Glutenin
disulfide bonds between subunits and structure of (Ng et al), 536
ethanol-soluble and -insoluble reduced, RP-HPLC and SDS-PAGE of (Wieser et al), 38
high molecular weight subunit purification (Curioni et al), 133
inheritance of *Triticum turgidum dicoccoides*-derived high-protein lines (Khan et al), 397
low molecular weight, pasta (Feillet et al), 26
preparation for HPLC analysis (Burnouf and Bietz), 121
statistical relation between HMW subunits and breadmaking potential (Khan et al), 391
Grading, of wheat (Bettge et al), 15
Grains
gamma irradiation effect
on amino acid profiles and available lysine (Badshah Khattak and Klopfenstein), 171
on vitamins in (Badshah Khattak and Klopfenstein), 169
kernel hardness measured with Tangential Abrasive Dehulling Device (Lawton and Faubion), 519
Groundnut, mixed with sorghum, nutritive value of (Obizoba), 249

Hardness, kernel, measurement of with Tangential Abrasive Dehulling Device (Lawton and Faubion), 519
HPLC
analysis of phytic acid on pH-stable, macroporous polymer column (Lehrfeld), 510
computerized wheat varietal identification by (Scanlon et al), 439
for determination of cereal and bakery product carotenoids and retinoids (Heinonen et al), 270
gliadins from milled wheat and air-classified fractions (Lookhart et al), 256
prediction of baking quality in breeding program (Dachkevitch and Autran), 448
reversed-phase discrimination of rice cultivars (Hussain et al), 353
size-exclusion chromatography of starch (Jackson et al), 228
wheat protein separations, long-term precision in (Scanlon et al), 112

Image analysis, of wheat and weeds (Zayas et al), 233
Instructions to authors, iii
Instruments and instrumentation
conductance meter for moisture determination in single kernels of corn blends (Czuchajowska et al), 196
front-face anisotropy (Gibson and Strauss), 310
starch, measurement of pasting properties (Deffenbaugh and Walker), 493
Wheat Research Institute Chomper, to measure bread crumb flexibility (Baruch and Atkins), 56, 59
Irradiation, gamma
effects of amino acid profiles and available lysine on grains and legumes (Badshah Khattak and Klopfenstein), 171
effects on niacin, thiamin, and riboflavin stability in grains and legumes (Badshah Khattak and Klopfenstein), 169
for inducing high-protein rice (El-Shirbeeny and Mitkees), 79

Japanese noodles
quality affected by starch components (Toyokawa et al), 387
quality influenced by flour components (Toyokawa et al), 382

Legumes
gamma irradiation effect
on amino acid profiles and available lysine (Badshah Khattak and Klopfenstein), 171
on vitamins in (Badshah Khattak and Klopfenstein), 169
pinto and navy bean high-protein bread, effect on rheological and sensory properties of bread (Silaula et al), 486
pinto bean blended with wheat flour in quick breads (Alani et al), 348
Lignin, wheat bran isolates (Schwarz et al), 289
Lipidemic responses
in hypercholesterolemic men consuming foods high in soluble fiber (Ranhotra et al), 94
in rats fed fish oil biscuits (Ranhotra and Gelroth), 19
Lipids, interaction with protein during extrusion cooking of zein and corn oil (Izzo and Ho), 47

Maize
extrusion of zein-corn oil mixtures, protein-lipid interaction in (Izzo and Ho), 47
starch; paste and gel properties compared with wheat and tapioca starches (Takahashi et al), 499
Method
colorimetric, for trypsin inhibition of soybean products (Liu and Markakis), 415
fractionation and reconstitution, for saltine cracker flours (Rogers and Hoseney), 3
fungal growth measured with inhibition radioimmunoassay (Martin et al), 139
softness equivalence to assess kernel hardness (May et al), 378
Microwave
heating of isolated gluten systems (LePage et al), 33
soybean moisture determination (Sharma and Hanna), 483
Milling
correlation of dry-milling with chemical and physical analyses of whole corn kernel (Peplinski et al), 117
experimental batch-type technique for various flour extraction levels (Li and Posner), 324
heritability of, in population derived from hard red winter × soft red winter wheat cross (May et al), 378
quality of soft white wheat genotypes subjected to preharvest sprouting (Sorrells et al), 407
of rice, effect of variety, irrigation, and milling yields (Mundy et al), 42
wheat, potential determination and influence on flour extraction levels (Li and Posner), 365
Mixograph
to determine and predict functional properties of bread wheat flours (Finney), 527
modification for sensing torque with computerized data analysis (Navickis et al), 350
Moisture
content of dough and bread (Czuchajowska et al), 128
popcorn popping volume affected by (Metzger et al), 247
in single kernels of corn blends (Czuchajowska et al), 196
in soybeans, content determined with microwave (Sharma and Hanna), 483
Mold
detection of growth in cereals using volatile metabolites (Bøjesson et al), 300
growth on high-moisture shelled corn as affected by hybrid and damage (Friday et al), 422
foodborne, influence of alkylresorcinols from rye on growth of (Reiss), 491

NIR spectroscopy
for changes in maturing wheat (Czuchajowska and Pomeranz), 432
for estimating kernel hardness and pentosans in water extracts of wheat pentosans (Hong et al), 374
NMR, transverse relaxation rate in water and starch-water systems (Richardson), 244
NMR spectroscopy, sugar-starch studies (Hansen et al), 411
Noodles, oriental dry, quality affected by wheat flour lipids, gluten, surfactants, and starches (Rho et al), 276

Oats
effects of extraction processes and shear stress on (1→3)(1→4)-β-D-glucan (Wood et al), 97
fluffy cellulose from, in lean white cakes (Fondroy et al), 402
varietal and environmental variation in oil content and fatty acid composition (Saastamoinen et al), 296
Oil
content, effect of variety and growing temperature in oats (Saastamoinen et al), 296

corn, estimated yield from as affected by harvest moisture and drying temperature (Weller et al), 273
Oligosaccharides, characterization of (Henry and Saini), 362

PAGE
discrimination of rice cultivars by (Hussain et al), 353
gliadins from milled wheat and air-classified fractions (Lookhart et al), 256
Pasta
cooking quality (Gautier et al), 535
low molecular weight protein role in cooking quality determination (Feillet et al), 26
Paste, starch, clarity (Craig et al), 173
Pentosans
in rye milling fractions (Delcour et al), 107
synonym for nonstarchy polysaccharides in flour, primary substance investigated (Kühn and Grosch), 149
in triticale, wheat, and rye (Saini and Henry), 11
wheat
cultivar variation and kernel hardness relation (Hong et al), 369
estimating kernel hardness and pentosans in water extracts (Hong et al), 374
Physico-chemical properties, of rye nonstarch polysaccharides (Delcour et al), 107
Phytase, enzyme naturally present in plant products that hydrolyze phytate (Harland and Frølich), 357
Phytate, reduction in Norwegian whole wheat flour, phytase effect (Harland and Frølich), 357
Phytic acid, in grains and legumes, analysis by HPLC (Lehrfeld), 510
Pie crust, quality influenced by fractionated and reconstituted soft wheat flour (Zabik and Tipton), 313
Polysaccharides, neutral sugars associated with wheat bran lignin isolates (Schwarz et al), 289
Popcorn, popping volume in oil and hot-air poppers (Metzger et al), 247
Prolamins, A-PAGE and HPLC of, from cookies (Pomeranz et al), 532
Protein
barley, characterization of the changes in composition during processing (Linko et al), 478
characterization of, in cookies (Pomeranz et al), 532
CM, main components of *Triticum durum* sulfur-rich glutenin fractions (Gautier et al), 535
glutenin fractionation by free-flow preparative IEF (Ng et al), 536
lipid interaction during extrusion cooking of zein and corn oil (Izzo and Ho), 47
low molecular weight glutenin of pasta (Feillet et al), 26

Rheology
of cereal starch-galactomannan mixtures (Alloncle et al), 90
commercial enzyme effect on cookie spread and dough consistency (Gaines and Finney), 73
of cracker sponges (Wu and Hoseney), 182
gelatinizing starch slurries (Steffe et al), 65
mixing time influence on physical properties of rested wheat and corn flour doughs (Navickis), 321
neutral salt effect on physical dough properties (Preston), 144
Rice
cultivars, discrimination by PAGE and HPLC (Hussain et al), 353
high-protein, use of gamma irradiation for inducing (El-Shirbeeny and Mitkees), 79
irrigation and variety relationship to milling and functional properties (Mundy et al), 42
kernels, aflatoxin and citrinin distribution in (Takahashi et al), 337
milled whole grain and flour, thermal properties by DSC (Normand and Marshall), 317
RP-HPLC
anti-baking quality fraction found with gliadins (Huebner), 333
DMSO procedure for glutenin purification (Burnouf and Bietz), 121
for drought stress effects on bread quality (Bunker et al), 427
of ethanol-soluble and -insoluble glutenin fractions (Wieser et al), 38
of free amino acids in wheat flour straight doughs (Benedito de Barber et al), 283
of gliadins of *Triticum turgidum dicoccoides*-derived high-protein lines (Khan et al), 397
Rye
alkylresorcinols from, influence on foodborne mold growth (Reiss), 491
specific flour studied (Kühn and Grosch), 149

Salinity, effects on yield, seed quality, and biochemical characteristics in *Setaria* (Thimmaiah et al), 525
Scanning electron microscopy
of enzyme-resistant starch (Sievert and Pomeranz), 342
of extruded wheat bran before and after passage through rat alimentary tract (Aoe et al), 252
SDS gradient PAGE, for rapid separation of gliadins and glutenins (Marchylo et al), 186
SDS-PAGE
of ethanol-soluble and -insoluble reduced glutenin fractions (Wieser et al), 38
of glutenins of *Triticum turgidum dicoccoides*-derived high-protein lines (Khan et al), 397
of HMW subunits of glutenin (Khan et al), 391
of wheat glutenin subunits (Curioni et al), 133
of wheat starch granule surface proteins (Seguchi and Yamada), 193
Seed quality, indirect effects of salinity on germinating and seedling vigor in *Setaria* (Thimmaiah et al), 525
Sensory evaluation, effect of variety and irrigation on sensory properties of rice pudding (Mundy et al), 42
Sodium bicarbonate, effect during extrusion of starch (Lai et al), 69
Sorghum
mixed with groundnut, nutritive value of (Obizoba), 249
Nigerian, effect of cultivar, steeping, and malting on tannin, total polyphenol, and cyanide content of (Osuntogun et al), 87
starch, water-solubility properties (Jackson et al), 228
Soy, flour protein, water retention (Zayas and Lin), 51
Soybean
moisture determination with microwave (Sharma and Hanna), 483
products, trypsin inhibition of (Liu and Markakis), 415
tofu production from varieties (Wang and Cavins), 359
Staling, bread crumb, evaluation by stress-strain measurements (Baruch and Atkins), 59
Starch
aqueous size-exclusion chromatography (Jackson et al), 228
damage, effect on chapati-making quality of whole wheat flour (Haridas Rao et al), 329
enzyme-resistant (Sievert and Pomeranz), 342
gelatinization, effect of high-fructose corn starch on starch content of cakes (Johnson et al), 155
glycol glucosides produced by reactive extrusion (Carr and Cunningham), 238
influence on Japanese noodle quality (Toyokawa et al), 382
mixed with galactomannan, rheological characterization of (Alloncle et al), 90
paste, clarity (Craig et al), 173
paste and gel properties of acetylated and hydroxypropylated wheat vs. modified maize and tapioca (Takahashi et al), 499
pasting property measurements, comparison of instruments (Deffenbaugh and Walker), 493
primary substance investigated (Kühn and Grosch), 149
rheology of slurries (Steffe et al), 65
sodium bicarbonate and air role on extrusion of (Lai et al), 69
^{13}C NMR investigations of sucrose-water dispersions (Hansen et al), 411
and water systems, NMR transverse relation rate in (Richardson), 244
Storage
of bread, differential scanning calorimetry, water activity, and moisture contents during (Czuchajowska and Pomeranz), 305
of corn, measures of fungal growth (Martin et al), 139
of high-moisture shelled corn, effect of hybrid and damage on (Friday et al), 422
Sugars, characterization in cereals (Henry and Saini), 362
Sulfur dioxide, gaseous, diffusion into corn grain (Eckhoff and Okos), 30

Tannins, in Nigerian sorghum, effect of cultivar, steeping, and malting (Osuntogun et al), 87
Tofu, composition from different soybean varieties (Wang and Cavins), 359
Triticale, pentosans, fractionation (Saini and Henry), 11
Trypsin inhibitors, assay for (Liu and Markakis), 415

Viscosity, starch pasting properties, comparison of instruments measuring (Deffenbaugh and Walker), 493
Vitamins, wheat bran particle size influence on bioavailability of A and E, in rats (Kahlon et al), 103

Wheat
baking quality of flour determined by RP-HPLC (Huebner), 333
bran, flavonoids in four classes (Feng and McDonald), 516
in bread and cookie baking, functional properties predicted by alveo-

graph algorithms (Bettge et al), 81
breeding for baking quality by SE-HPLC (Dachkevitch and Autran), 448
computerized varietal identification (Scanlon et al), 439
cultivar identification with SDS gradient PAGE (Marchylo et al), 186
detection of mold growth by analysis of volatile compounds (Børjesson et al), 300
differential of based on fluorescence, hardness, and protein (Irving et al), 471
durum CM-proteins (Gautier et al), 535
germinating, carbohydrate-degrading enzymes in (Corder and Henry), 435
gluten, color change of heat-treated (Fujio and Lim), 268
glutenin subunit purification (Curioni et al), 133
grading of (Bettge et al), 15
maturing, changes determined by NIR spectroscopy (Czuchajowska and Pomeranz), 432
milling and baking quality evaluation (May et al), 378
milling potential and milling influence on flour extraction levels (Li and Posner), 365
pentosans
cultivar variation and kernel hardness relation (Hong et al), 369
estimating kernel hardness and pentosans in water extracts (Hong et al), 374
possible linkage of falling number value with gliadins (Lukow et al), 531
prime starch granule surface proteins (Seguchi and Yamada), 193
procedure for glutenin isolation and HPLC (Burnouf and Bietz), 121
products of whole wheat bread (Lai et al), 224
proteins, precision of separation by HPLC for cultivar identification (Scanlon et al), 112
purity, determination by image analysis (Zayas et al), 233
RP-HPLC and SDS-PAGE for comparison (Wieser et al), 38
shorts, effect in breadmaking (Lai et al), 220
soft white, preharvest sprouting effect on milling and baking quality (Sorrells et al), 407
starch; paste and gel properties compared with maize and tapioca starches (Takahashi et al), 499
Yecora Rojo, fertilization effect on yield and quality, in Saudi Arabia (Al-Mashhadi et al), 1
Wheat bran
effects in breadmaking (Lai et al), 217
HRS, isolation of lignin from (Schwarz et al), 289
particle size influence on cholesterol and bioavailability of vitamins A and E in rats (Kahlon et al), 103
solubilization of dietary fiber through extrusion process (Aoe et al), 252

Yield, direct salinity effects on seed and straw yield in *Setaria* (Thimmaiah et al), 525

Contents Index

VOLUME 66, NUMBER 1 JANUARY-FEBRUARY 1989

Inside cover	Acknowledgment of Reviewers
iii	Instructions to Authors
1	Effect of Fertilization on Yield and Quality of Irrigated Yecora Rojo Wheat Grown in Saudi Arabia. *A. Al-Mashhadi, M. Naeem,* and *I. Bashour*
3	A Fractionation and Reconstitution Method for Saltine Cracker Flours. *D. E. Rogers* and *R. C. Hoseney*
6	Effects of Fermentation in Saltine Cracker Production. *D. E. Rogers* and *R. C. Hoseney*
11	Fractionation and Evaluation of Triticale Pentosans: Comparison with Wheat and Rye. *H. S. Saini* and *R. J. Henry*
15	Air-Aspirated Wheat Cleaning in Grading and in Separation by Functional Properties. *A. Bettge, G. L. Rubenthaler,* and *Y. Pomeranz*
19	Lipidemic Responses in Rats Fed Biscuits Made with Fish Oil. *G. S. Ranhotra* and *J. A. Gelroth*
22	Structure of Amylomaize Amylose. *C. Takeda, Y. Takeda,* and *S. Hizukuri*
26	The Role of Low Molecular Weight Glutenin Proteins in the Determination of Cooking Quality of Pasta Products: An Overview. *P. Feillet, O. Ait-Mouh, K. Kobrehel,* and *J.-C. Autran*
30	Diffusion of Gaseous Sulfur Dioxide into Corn Grain. *S. R. Eckhoff* and *M. R. Okos*
33	Physical Analysis of Isolated Gluten Model Systems Heated in an Experimental Conventional-Microwave Oven. *C. A. LePage, J. Gordon,* and *E. A. Davis*
38	Reversed-Phase High-Performance Liquid Chromatography of Ethanol-Soluble and Ethanol-Insoluble Reduced Glutenin Fractions. *H. Wieser, W. Seilmeier,* and *H.-D. Belitz*
42	Processing Characteristics of Long-Grain Rice Grown Under Sprinkler or Flood Irrigation. K. J. Mundy, *J. S. Godber, S. M. Dabney,* and *R. Rao*
47	Protein-Lipid Interaction During Single-Screw Extrusion of Zein and Corn Oil. *M. T. Izzo* and *C.-T. Ho*
51	Water Retention of Two Types of Hexane-Defatted Corn Germ Proteins and Soy Protein Flour. *J. F. Zayas* and *C. S. Lin*
56	The Wheat Research Institute Chomper, an Instrument that Measures Crumb Flexibility. *D. W. Baruch* and *T. D. Atkins*
59	Using the Wheat Research Institute Chomper to Assess Crumb Flexibility of Staling Bread. *D. W. Baruch* and *T. D. Atkins*

65 NOTE: Rapid Testing Method for Characterizing the Rheological Behavior of Gelatinizing Corn Starch Slurries. *J. F. Steffe, M. E. Castell-Perez, K. J. Rose,* and *M. E. Zabik*

VOLUME 66, NUMBER 2 MARCH-APRIL 1989

69 Role of Sodium Bicarbonate and Trapped Air in Extrusion. *C. S. Lai, J. Guetzlaff,* and *R. C. Hoseney*

73 Effects of Selected Commercial Enzymes on Cookie Spread and Cookie Dough Consistency. *C. S. Gaines* and *P. L. Finney*

79 The Use of Gamma Irradiation for Inducing High-Protein Rice. *A. El-Shirbeeny* and *R. Mitkees*

81 Alveograph Algorithms to Predict Functional Properties of Wheat in Bread and Cookie Baking. *A. Bettge, G. L. Rubenthaler,* and *Y. Pomeranz*

87 Effect of Cultivar, Steeping, and Malting on Tannin, Total Polyphenol, and Cyanide Content of Nigerian Sorghum. *B. A. Osuntogun, S. R. A. Adewusi, J. O. Ogundiwin,* and *C. C. Nwasike*

90 A Rheological Characterization of Cereal Starch-Glactomannan Mixtures. *M. Alloncle, J. Lefebvre, G. Llamas,* and *J. L. Doublier*

94 Short-Term Lipidemic Responses in Otherwise Healthy Hypercholesterolemic Men Consuming Foods High in Soluble Fiber. *G. S. Ranhotra, J. A. Gelroth, R. D. Reeves, M. K. Rudd, W. R. Durkee,* and *J. D. Gardner*

97 Large-Scale Preparation and Properties of Oat Fractions Enriched in (1→3)(1→4)-β-D-Glucan. *P. J. Wood, J. Weisz, P. Fedec,* and *V. D. Burrows*

103 Influence of Wheat Bran Particle Size on Vitamins A and E and Cholesterol in Rats. *T. S. Kahlon, F. I. Chow, C. A. Hudson, F. T. Lindgren,* and *A. A. Betschart*

107 Physico-Chemical and Functional Properties of Rye Nonstarch Polysaccharides. I. Colorimetric Analysis of Pentosans and Their Relative Monosaccharide Compositions in Fractionated (Milled) Rye Products. *J. A. Delcour, S. Vanhamel,* and *C. De Geest*

112 Evaluation of the Precision of High-Performance Liquid Chromatography for Wheat Cultivar Identification. *M. G. Scanlon, H. D. Sapirstein,* and *W. Bushuk*

117 Physical, Chemical, and Dry-Milling Characteristics of Corn Hybrids from Various Genotypes. *A. J. Peplinski, M. R. Paulsen, R. A. Anderson,* and *W. F. Kwolek*

121 Rapid Purification of Wheat Glutenin for Reversed-Phase High-Performance Liquid Chromatography: Comparison of Dimethyl Sulfoxide with Traditional Solvents. *T. Burnouf* and *J. A. Bietz*

128 Water Activity and Moisture Content of Dough and Bread. *Z. Czuchajowska, Y. Pomeranz,* and *H. C. Jeffers*

133 NOTE: Electroendosmotic Preparative Electrophoresis as a One-Step Method for Purification of High Molecular Weight Subunits of Wheat Glutenin. *A. Curioni, A. Dal Belin Peruffo,* and *N. E. Pogna*

135 NOTE: High-Lysine Barley Screening with Fluorometry and Endoproteolytic Assays. *H. Ahokas* and *L. Naskali*

VOLUME 66, NUMBER 3 MAY–JUNE 1989

139 Inhibition Radioimmunoassay for *Aspergillus repens* Compared with Other Indices of Fungal Growth in Stored Corn. *S. L. Martin, J. Tuite,* and *M. A. Diekman*

144 Effects of Neutral Salts of the Lyotropic Series on the Physical Dough Properties of a Canadian Red Spring Wheat Flour. *K. R. Preston*

149 Baking Functionality of Reconstituted Rye Flours Having Different Nonstarchy Polysaccharide and Starch Contents. *M. C. Kühn* and *W. Grosch*

155 Effects of High-Fructose Corn Syrup Replacement for Sucrose on Browning, Starch Gelatinization, and Sensory Characteristics of Cakes. *J. M. Johnson, C. H. Harris,* and *W. E. Barbeau*

158 Effects of Acidulants in Controlling Browning in Cakes Prepared with 100% High-Fructose Corn Syrup or Sucrose. *J. M. Johnson* and *C. H. Harris*

161 Role of Ingredients in the Texture of a Flanlike Food. *R. S. Kadan* and *G. M. Ziegler, Jr.*

165 Distribution and Measurement of Aflatoxin in 1983 Iowa Corn. *S. G. Schmitt* and *C. R. Hurburgh, Jr.*

169 Effects of Gamma Irradiation on the Nutritional Quality of Grain and Legumes. I. Stability of Niacin, Thiamin, and Riboflavin. *A. Badshah Khattak* and *C. F. Klopfenstein*

171 Effect of Gamma Irradiaton on the Nutritional Quality of Grains and Legumes. II. Changes in Amino Acid Profiles and Available Lysine. *A. Badshah Khattak* and *C. F. Klopfenstein*

173 Starch Paste Clarity. *S. A. S. Craig, C. C. Maningat, P. A. Seib,* and *R. C. Hoseney*

182 Rheological Changes in Cracker Sponges During an 18-Hour Fermentation. *J. Y. Wu* and *R. C. Hoseney*

186 Fast Horizontal Sodium Dodecyl Sulfate Gradient Polyacrylamide Gel Electrophoresis for Rapid Wheat Cultivar Identification and Analysis of High Molecular Weight Glutenin Subunits. *B. A. Marchylo, K. A. Handel,* and *V. J. Mellish*

193 Study of Proteins Extracted from the Surface of Wheat Starch Granules with Sodium Dodecyl Sulfate. *M. Seguchi* and *Y. Yamada*

196 Moisture Exchange Determined by a Conductance Meter in Single Kernels of Corn Blends. *Z. Czuchajowska, X. Chen, J. Harris,* and *Y. Pomeranz*

201 High-Fiber, Noncaloric Flour Substitute for Baked Foods. Properties of Alkaline Peroxide-Treated Lignocellulose. *J. M. Gould, B. K. Jasberg, L. B. Dexter, J. T. Hsu, S. M. Lewis,* and *G. C. Fahey, Jr.*

205 High-Fiber, Noncaloric Flour Substitute for Baked Foods. Effects of Alkaline Peroxide-Treated Lignocellulose on Dough Properties. *B. K. Jasberg, J. M. Gould, K. Warner,* and *L. L. Navickis*

209 High-Fiber, Noncaloric Flour Substitute for Baked Foods. Alkaline Peroxide-Treated Lignocellulose in Chocolate Cake. *B. K. Jasberg, J. M. Gould,* and *K. Warner*

213 Structure-Function Relationships of Alkaline Peroxide-Treated Lignocellulose from Wheat Straw. *J. M. Gould, B. K. Jasberg,* and *G. L. Cote*

217 Effects of Wheat Bran in Breadmaking. *C. S. Lai, R. C. Hoseney,* and *A. B. Davis*

220 Functional Effects of Shorts in Breadmaking. *C. S. Lai, R. C. Hoseney,* and *A. B. Davis*

224 Production of Whole Wheat Bread with Good Loaf Volume. *C. S. Lai, A. B. Davis,* and *R. C. Hoseney*

228 Differential Water Solubility of Corn and Sorghum Starches as Characterized by High-Performance Size-Exclusion Chromatography. *D. S. Jackson, R. D. Waniska,* and *L. W. Rooney*

233 Discrimination of Wheat and Nonwheat Components in Grain Samples by Image Analysis. *I. Zayas, Y. Pomeranz,* and *F. S. Lai*

238 Glycol Glucosides from Starch by Continuous Twin-Screw Extruder Processing. *M. E. Carr* and *R. L. Cunningham*

244 NOTE: Contribution of Proton Exchange to the Oxygen-17 Nuclear Magnetic Resonance Transverse Relaxation Rate in Water and Starch-Water Systems. *S. J. Richardson*

247 NOTE: Effect of Moisture Content on Popcorn Popping Volume for Oil and Hot-Air Popping. *D. D. Metzger, K. H. Hsu, K. E. Ziegler,* and *C. J. Bern*

VOLUME 66, NUMBER 4 JULY-AUGUST 1989

249 The Nutritive Value of Mixtures of Two Varieties of Bambarra Groundnut and Sorghum. *I. C. Obizoba*

252 Availability of Dietary Fiber in Extruded Wheat Bran and Apparent Digestibility in Rats of Coexisting Nutrients. *S. Aoe, M. Nakaoka, K. Ido, Y. Tamai, F. Ohta,* and *Y. Ayano*

256 Polyacrylamide Gel Electrophoresis and High-Performance Liquid Chromatography Patterns of Gliadins from Wheat Sections and Milled and Air-Classified Fractions. *G. L. Lookhart, M. Menkovska,* and *Y. Pomeranz.*

263 Emulsifying Properties of Corn Germ Proteins. *J. F. Zayas* and *C. S. Lin*

268 Correlation Between the Glass-Transition Point and Color Change of Heat-Treated Gluten. *Y. Fujio* and *J.-K. Lim*

270 Carotenoids and Retinoids in Finnish Foods: Cereal and Bakery Products. *M. Heinonen, V. Ollilainen, E. Linkola, P. Varo,* and *P. Koivistoinen*

273 Germ Weight, Germ Oil Content, and Estimated Oil Yield for Wet-Milled Yellow Dent Corn as Affected by Moisture Content at Harvest and Temperature of Drying Air. *C. L. Weller, M. R. Paulsen,* and *S. Mbuvi*

276 Noodles VIII. The Effect of Wheat Flour Lipids, Gluten, and Several Starches and Surfactants on the Quality of Oriental Dry Noodles. *K. L. Rho, O. K. Chung,* and *P. A. Seib*

283 Reversed-Phase High-Performance Liquid Chromatography Analysis of Changes in Free Amino Acids During Wheat Bread Dough Fermentation. *C. Benedito de Barber, J. A. Prieto,* and *C. Collar*

289 Isolation and Characterization of Lignin from Hard Red Spring Wheat Bran. *P. B. Schwarz, V. L. Youngs,* and *D. R. Shelton*

296 Genetic and Environmental Variation in Oil Content and Fatty Acid Composition of Oats. *M. Saastamoinen, J. Kumpulainen,* and *S. Numella*

300 Analysis of Volatile Compounds for Detection of Molds in Stored Cereals. *T. Börjesson, U. Stöllman, P. Adamek,* and *A. Kaspersson*

305 Differential Scanning Calorimetry, Water Activity, and Moisture Contents in Crumb Center and Near-Crust Zones of Bread During Storage. *Z. Czuchajowska* and *Y. Pomeranz*

310 An Assay of Molecular Mobility in Solid Corn Meal by Front-Face Fluorescence Anisotropy. *S. M. Gibson* and *G. Strauss*

313 Pie Crust Quality: Influence of Use of Fractionated and Reconstituted Soft Wheat Flour of Varied Protein Content. *M. E. Zabik* and *R. C. Tipton*

317 Differential Scanning Calorimetry of Whole Grain Milled Rice and Milled Rice Flour. *F. L. Normand* and *W. E. Marshall*

321 Rheological Changes of Fortified Wheat and Corn Flour Doughs with Mixing Time. *L. L. Navickis*

324 An Experimental Milling Technique for Various Flour Extraction Levels. *Y. Z. Li* and *E. S. Posner*

329 Effect of Damaged Starch on the Chapati-Making Quality of Whole Wheat Flour. *P. Haridas Rao, K. Leelavathi,* and *S. R. Shurpalekar*

333 Assessment of Potential Breadmaking Quality of Hard Spring Wheats by High-Performance Liquid Chromatography of Gliadins—Year Two. *F. R. Huebner*

337 Distribution of Aflatoxin, Citrinin, and Invading Fungal Mycelium in Rice Kernels Inoculated with *Aspergillus flavus* and *Penicillium citrinum*. *H. Takahashi, H. Yazaki, M. Manabe, S. Matsuura,* and *S. Kimura*

342 Enzyme-Resistant Starch. I. Characterization and Evaluation by Enzymatic, Thermoanalytical, and Microscopic Methods. *D. Sievert* and *Y. Pomeranz*

348 NOTE: Dry Roasted Pinto Bean (*Phaseolus vulgaris*) Flour in Quick Breads. *S. R. Alani, M. E. Zabik,* and *M. A. Uebersax*

350 NOTE: A Modified Electronic Torsion Sensor for a 10-Gram Mixograph with Computerized Data Acquisition and Analysis. *L. L. Navickis, R. O. Butterfield,* and *T. C. Nelsen*

353 NOTE: Discrimination of Rice Cultivars by Polyacrylamide Gel Electrophoresis and High-Performance Liquid Chromatography. *A. Hussain, M. G. Scanlon, B. O. Juliano,* and *W. Bushuk*

357 NOTE: Effects of Phytase from Three Yeasts on Phytate Reduction in Norwegian Whole Wheat Flour. *B. F. Harland* and *W. Frølich*

VOLUME 66, NUMBER 5 SEPTEMBER-OCTOBER 1989

359 Yield and Amino Acid Compositon of Fractions Obtained During Tofu Production. *H. L. Wang* and *J. F. Cavins*

362 Characterization of Cereal Sugars and Oligosaccharides. *R. J. Henry* and *H. S. Saini*

365 Determination of Wheat Milling Potential and Its Influence on Flour Quality Deterioration Rate. *Y. Z. Li* and *E. S. Posner*

369 Wheat Pentosans. I. Cultivar Variation and Relationship to Kernel Hardness. *B. H. Hong, G. L. Rubenthaler,* and *R. E. Allan*

374 Wheat Pentosans. II. Estimating Kernel Hardness and Pentosans in Water Extracts by Near-Infrared Reflectance. *B. H. Hong, G. L. Rubenthaler,* and *R. E. Allan*

378 Soft Wheat Milling and Baking Quality in a Soft Red Winter × Hard Red Winter Wheat Population. *L. May, D. A. Van Sanford,* and *P. L. Finney*

382 Japanese Noodle Qualities. I. Flour Components. *H. Toyokawa, G. L. Rubenthaler, J. R. Powers,* and *E. G. Schanus*

387 Japanese Noodle Qualities. II. Starch Components. *H. Toyokawa, G. L. Rubenthaler, J. R. Powers,* and *E. G. Schanus*

391 The Effect of Wheat Flour Proteins on Mixing and Baking—Correlations with Protein Fractions and High Molecular Weight Glutenin Subunit Composition by Gel Electrophoresis. *K. Khan, G. Tamminga,* and *O. Lukow*

397 Inheritance of Gluten Protein Components of High-Protein Hard Red Spring Wheat Lines Derived from *Triticum turgidum* var. *dicoccoides. K. Khan, R. Frohberg, T. Olson,* and *L. Huckle*

402 Physical and Sensory Evaluation of Lean White Cakes Containing Substituted Fluffy Cellulose. *E. B. Fondroy, P. J. White,* and *K. J. Prusa*

405 Reduced Variance in the Sugar-Snap Cookie Baking Method Using a Cylinder and Plunger to Produce a More Uniform Dough. *P. L. Finney* and *C. S. Gaines*

407 Milling and Baking Quality of Soft White Wheat Genotypes Subjected to Preharvest Sprouting. *M. E. Sorrells, A. H. Paterson,* and *P. L. Finney*

411 Investigations of Sugar-Starch Interactions Using Carbon-13 Magnetic Resonance. I. Sucrose. *L. M. Hansen, C. S. Setser,* and *J. V. Paukstelis*

415 An Improved Colorimetric Method for Determining Antitryptic Activity in Soybean Products. *K. Liu* and *P. Markakis*

422 Effect of Hybrid and Physical Damage on Mold Development and Carbon Dioxide Production During Storage of High-Moisture Shelled Corn. *D. Friday, J. Tuite, and R. Stroshine*

427 Soil Moisture Effects on Bread Loaf Quality and Evaluation of Gliadins with Reversed-Phase High-Performance Liquid Chromatography. *J. R. Bunker, R. H. Lockerman, C. F. McGuire, T. K. Blake,* and *R. E. Engel*

432 Changes in Maturing Wheat as Determined by Near-Infrared Reflectance Spectroscopy. *Z. Czuchajowska* and *Y. Pomeranz*

435 Carbohydrate-Degrading Enzymes in Germinating Wheat. *A. M. Corder* and *R. J. Henry*

439 Computerized Wheat Varietal Identification by High-Performance Liquid Chromatography. *M. G. Scanlon, H. D. Sapirstein,* and *W. Bushuk*

VOLUME 66, NUMBER 6 NOVEMBER-DECEMBER 1989

445 Postharvest Contamination of Thai Corn with *Aspergillus flavus*. *P. Siriacha, K. Kawashima, S. Kawasugi, M. Saito,* and *P. Tonboon-Ek*

448 Prediction of Baking Quality of Bread Wheats in Breeding Programs by Size-Exclusion High-Performance Liquid Chromatography. *T. Dachkevitch* and *J.-C. Autran*

456 Studies in Vitality of Commercial Gluten. I. Physical, Chemical, and Technological Characteristics. *C. K. Wadhawan* and *W. Bushuk*

461 Studies on Vitality of Commercial Gluten. II. Solubility Fractionation, Electrophoresis, and Fluorescence Results. *C. K. Wadhawan* and *W. Bushuk*

466 Image Analysis and Characterization of Cereal Grains with a Laser Range Finder and Camera Contour Extractor. *C. Chen, Y. P. Chiang,* and *Y. Pomeranz*

471 Differentiation of Wheat Based on Fluorescence, Hardness, and Protein. *D. W. Irving, R. G. Fulcher, M. M. Bean,* and *R. M. Saunders*

478 Protein Composition of a High-Protein Barley Flour and Barley Grain. *R. Linko, A. Lapveteläinen, P. Laakso,* and *H. Kallio*

483 A Microwave Oven Procedure for Soybean Moisture Content Determination. *N. Sharma* and *M. A. Hanna*

486 Rheological and Sensory Characteristics of Bread Flour and Whole Wheat Flour Doughs and Breads Containing Dry-Roasted Air-Classified Pinto and Navy Bean High-Protein Fractions. *S. M. Silaula, N. L. Lorimer, M. E. Zabik,* and *M. A. Uebersax*

491 Influence of Alkylresorcinols from Rye and Related Compounds on the Growth of Food-borne Molds. *J. Reiss*

493 Comparison of Starch Pasting Properties in the Brabender Viscoamylograph and the Rapid Visco-Analyzer. *L. B. Deffenbaugh* and *C. E. Walker*

499 Acetylated and Hydroxypropylated Wheat Starch: Paste and Gel Properties Compared with Modified Maize and Tapioca Starches. *S. Takahashi, C. C. Maningat,* and *P. A. Seib*

506 Protein-Rich Residue from Ethanolic Fermentation of High-Lysine Dent, Waxy, and White Corn Varieties. *Y. V. Wu*

510 High-Performance Liquid Chromatography Analysis of Phytic Acid on a pH-Stable, Macroporous Polymer Column. *J. Lehrfeld*

516 Comparison of Flavonoids in Bran of Four Classes of Wheat. *Y. Feng* and *C. E. McDonald*

519 Measuring Kernel Hardness Using the Tangential Abrasive Dehulling Device. *J. W. Lawton* and *J. M. Faubion*

525 NOTE: Effect of Alkalinity on Yield, Seed Quality, and Biochemical Characteristics in *Setaria italica* L. *S. K. Thimmaiah, D. P. Viswanath, B. X. Vyakarnahal,* and *C. S. Hunshal*

527 NOTE: A Five-Gram Mixograph to Determine and Predict Functional Properties of Wheat Flours. *K. F. Finney*

531 NOTE: Possible Linkage of Falling Number Value with Gliadin Proteins in Wheats with Genes for Improved Sprouting Resistance. *O. M. Lukow, P. L. Dyck,* and *W. Bushuk*

532 NOTE: Changes in Gliadin Proteins During Cookie Making. *Y. Pomeranz, G. L. Lookhart, G. L. Rubenthaler,* and *L. Albers*

535 COMMUNICATION TO THE EDITOR: Chloroform/Methanol-Soluble Proteins are the Main Components of *Triticum durum* Sulfur-Rich Glutenin Fractions. *M.-F. Gautier, R. Alary, K. Kobrehal,* and *P. Joudrier*

536 COMMUNICATION TO THE EDITOR: A New Perspective on Glutenin Structure Based on Fractionation by Free-Flow Preparative Isoelectric Focusing. *P. K. W. Ng, E. Slominski, W. J. Johnson,* and *W. Bushuk*

539 *Cereal Chemistry* Editors and Staff

540 Author Index, Volume 66

543 Subject Index, Volume 66

547 Contents Index, Volume 66